



SHINGLEBACK

Salmon Rosé

2018 McLAREN VALE

McLAREN VALE

This region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality, with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.

DAVEY ESTATE VINEYARD

The Davey Estate Vineyard is located in Whites Valley, at the southern end of the acclaimed McLaren Vale wine region. Brothers Kym and John Davey planted their vineyard on land that the family has owned since 1959. The site is dedicated to producing high quality, intensely coloured and flavoured grapes using innovative canopy management and progressive viticultural techniques.

The name "Haycutters" refers to the vineyard block that was used to grow hay for their Grandfather's dairy herd. The high calcium soil that was excellent for raising strong, young heifers is also ideal for growing vines.

VINTAGE NOTE

After a dry start to winter we had good rainfall, ending up 10% above the long term averages, flushing and filling soil profiles to saturation. Although a mid-September bud burst was later than recent vintages it was in line with long term averages. Spring rainfall was well below average, resulting in low disease pressure. Average day and night spring temperatures were close to record highs, resulting in steady vine shoot growth, catching up some ground after the later bud burst.

We had 10mm of rain on December 1st and another 15 mm on December 15th, freshening the vines during early berry development. With only 6 mm of rain in January and 5 mm in February summer rainfall ended up only two thirds of the average. Mean maximum and minimum summer temperatures were generally 1 to 2 degrees higher than average. The second half of January saw a record 13 consecutive days above 30°C. Drier and warmer than average conditions continued through March and April resulting in a disease free and orderly progression to vintage, allowing time for the potential of each batch of grapes to be maximised in the winery. Harvest started with Semillon on February 6th and our McLaren Vale white and rosé blocks were all off by February 19th.

The 2018 white and rosé wines are richly flavoured with good length. The reds are full bodied and deeply coloured, showing intense fruit flavour with big round chewy tannins. Simply an outstanding vintage with the promise to be rated as one of the great years for McLaren Vale.

TASTING NOTE FROM JOHN DAVEY, WINEMAKER

Pale salmon pink. Lifted aromas of crushed cranberries are enhanced by notes of lemon blossom and talc. Bright raspberry, strawberry and citrus flavours are defined by subtle earthy textures and a lingering fresh natural acidity.

VARIETY BLEND

40% Adelaide Hills Pinot Noir
38% McLaren Vale Pinot Noir
16% Shiraz
6% Grenache

BOTTLING

Alcohol: 11.9%
TA: 5.5 g/L
pH: 3.24
RS: 5.0 g/L

ACCOLADES

Silver Medal –

2018 Perth Royal Wine Awards, Class 19
2018 Royal Hobart Wine Show, Class 18

Bronze Medal –

2018 Royal Queensland Wine Show, class 31
2018 Sydney Royal Wine Show, Class 21
2018 NZ International Wine Competition, class 14
2018 Melbourne International Wine Competition
2018 International Wine & Spirit Competition
2018 National Wine Show of Australia, class 19

